

RISTORANTE

ALLORA

BAR

# Mothers Day

11 May 2025 | 12 pm – 3 pm

\$98++ Per Adult | \$49++ Per Child

Mum dines *free* with a minimum of two paying adults.

Happy Hour from 12 -7pm! Enjoy 1-for-1 on selected house pours and cocktails.

## Pork Ribs (D)(E)(A)(P)

Slow Braised Pork Rib, Balsamic BBQ Sauce

## Lamb (D)(A)

Braised Lamb Ossobuco,  
Roasted Root Vegetables, Grilled Lemon Polenta

## Garden (S)

Sautéed Broccoli, Confit Garlic,  
Anchovies, Chilli

## Emilia (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout,  
Bechamel and Parmigiano Reggiano

## Barramundi (S)(A)(D)

Seared Barramundi, Allora Lemon Capers Sauce,  
Confit Tomato



Gluten Free



Vegetarian



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs



## Chicken (D)(A)

Slow Cooked Whole Chicken, Ratte Potato, Rosemary Jus

## Eggplant Parmigiana (D)(A)

Gratinated Eggplant, Tomato Sauce, Basil, Mozzarella Fior di Latte, Parmigiano Reggiano

## Soup (D)(P)

White Bean, Pancetta Soup

## Mare

*Seafood Buffet*

Prawns, Mud Crab, Scallops, Mussels, Assorted Lobsters, Oysters (S)

### *Garnish:*

Citrus Dressing

Shallot Mignonette

Lemon & Lime Wedges



## Japanese Corner

Salmon Sashimi, Tuna Sashimi (S)

Assorted Sushi and Maki (S)(D)(N)(A)(E)

Green Tea Soba Noodle, Soba Sauce, Scallion, Shredded Nori

### *Condiments:*

Wasabi, Pickled Ginger, Light Soy Sauce

## Smoked Fish

Smoked Mackerel (S)

Pickled Herring (S)

Beetroot Smoked Salmon (S)

Herb Smoked Salmon (S)

### *Condiments:*

Horseradish Cream, Cornichons, Capers Berries, Pickled Silver Onion



## Salad

### Salad Bar (V)

Mesclun Salad, Cherry Tomatoes, Bell Peppers,  
Carrots, Corn, Cucumber, Bacon, Croutons

#### Garnishes:

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing

Thousand Island Dressing

### Vegetables Crudités With Dressing (V)

A mix of Seasonal Vegetables, Balsamic Dressing,  
Extra Virgin Olive Oil, Citrus Dressing

### Octopus Salad (S)(D)(E)

Chargrilled Octopus Tentacles, Potatoes,  
Black Olives, Parsley and Garlic

### Caprese (D)(V)

Heirloom Tomatoes, Farmed Basil, Bocconcini, Balsamic Glaze



### Bresaola (A)(N)

Arugula, Citrus Fruits, Walnuts,  
Poached Pear, Balsamic Dressing

### Cold Cuts (N)(P)

Assorted Italian Cold Cuts served with  
House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

*Served with house-made pickled vegetables*

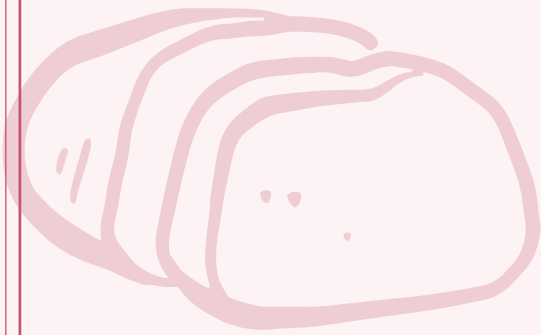
### Cheese Selection (N)(D)

Grana Padano, Gorgonzola Dolce, Taleggio,  
Provolone, Smoked Scamorza, Mozzarella

*Served with nuts and condiments*

Tomato Jam, Onion Marmalade, Honey, House-made Mustard Grain,  
Grapes, Dried Fruits, Mixed Nuts





## Bread Station (N)(D)

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf

## Live Station

### Pasta Station (D)(A)(S)(N)

Cheese Wheel Pasta Station

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



## Shawarma Stall

Mediterranean Lamb Shawarma, Arab Bread

### Condiments:

Cucumber

Tomato

Lettuce

Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onion

### Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five Spice Pork Belly (P)

### Condiments:

Fragrant Rice

Cucumber

Tomato

Achar (N)

Sambal Chilli

Chicken Rice Chilli

Hoi Sin Sauce





### Roti Prata Station (D)(S)(E)

Snapper Fish Curry, Okras, Aubergines, Tomatoes

### Parma Ham and Gnocco Fritto (D)(P)

Thinly sliced Parma Ham served with traditional Gnocco Fritto and Mozzarella

### One Metre Pizza (D)(P)(N)(S)

Pizza in Teglia by Head Pizzaiolo Chef Enzo

## Carving

Slow Roasted Beef OP Rib with Mustard and Fresh Herb

Salmon En Papillote with Fennel and Allora Lemon (S)(A)

## Carving Sides

Potato Purée (D)

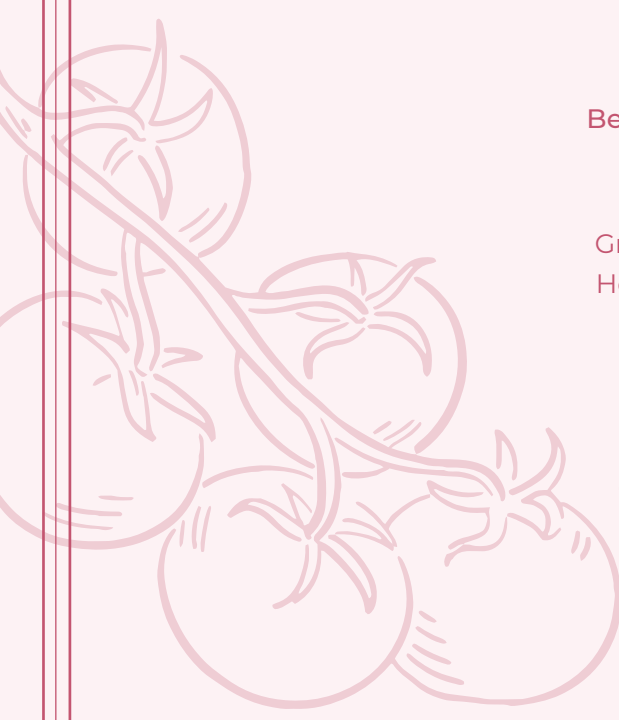
Beechwood Grilled Vegetables (V)

### Condiments:

Grain Mustard, Dijon Mustard,  
Horseradish Cream, Mint Jelly

### Sauces For Carvings:

Black Pepper Sauce (A)(D)  
Red Wine Sauce (A)(D)  
Champagne Cream Sauce (A)(D)



## Dolci

Peanut Butter Banana Chocolate Cake (E)(N)(D)

Pandan Kaya Cake (E)(N)(D)

Red Velvet With Cream Cheese Frosting (E)(N)(D)

Strawberry Shortcake (E)(N)(D)

Tiramisu (E)(N)(D)

Green Tea Cake with Buttercream (E)(N)(D)

Cannoli (E)(N)(D)

Cheesecake (E)(N)(D)

Citrus Meringue Tart (E)(N)(D)

Bittersweet Chocolate Tart (E)(N)(D)

Chamomile Red Fruit Panna Cotta (E)(N)(D)

Seasonal Fruit Platter (V)(G)

## Warm Dessert

Plum Pudding with Vanilla Sauce (E)(N)(D)

## Ice Cream Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

